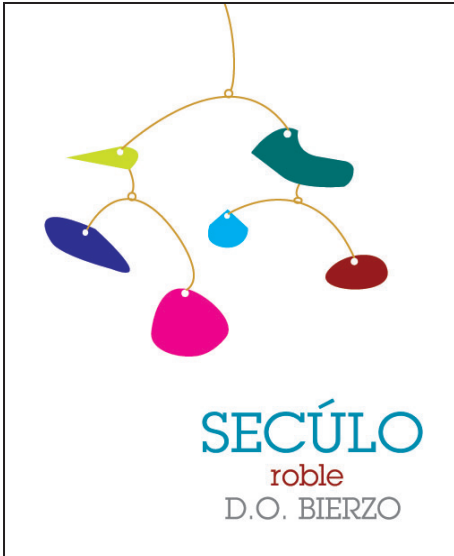


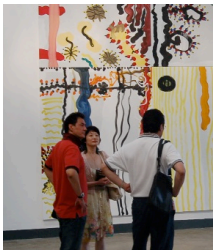
where	what	when	sugg. retail
SPAIN	RED	WEEKLY	PLEASE INQUIRE

SECULO MENCIA ROBLE 2009



The beauty is more than skin deep – it goes right through the bottle.

conceptual doppelgänger



The Gallery Opening is an art world commonality that occasionally surpasses expectations. It may be just

another night to some, but for those that really take notice and have a genuine interest, it can be a truly inspirational experience – the start of the next big thing. Seculo Roble may, in fact, represent such an important moment in your life, or be just another commonplace exclamation point.

Winemaker	Jose Luis Santín Vázquez
Grapes	Mencia
Region	Bierzo
Vine Age	A small percentage of the vines are 80 to 100 years old, while the majority are 40-80 years old.
Soil	Slate with clay sub-soil
Producer	The owner of Seculo, Victor Roble and his wife Angeles have deep roots in winemaking that date back to the 15th century. The vineyard operations are truly a family affair, as Victor's four sons each will eventually take a role in export sales, domestic market, oenology and winery management respectively. The vineyards of Seculo are at an elevation of about 600 meters, where old vines of Mencia and Godello hang on steep slate soil slopes. The climate in Bierzo is ideal for winemaking, with long hot summer days and cool autumn nights. The goal here is to make wines that are "on the one hand powerful, mineral and tannic, and round and fruity on the other."
Viti/Vini	Harvest typically begins around September 15th. The grapes are carefully picked and sorted and during fermentation, the temperature is controlled by cooling jackets keeping it at 28 °C. The yeasts are indigenous from Bierzo. The Roble is aged in oak barrels for three months before bottling. The barrels are 1-4 years old and are using half French and half American oak.

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Pour the love



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